

EXPORT REQUIREMENTS FOR FRANCE

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Products

1. EU Requirements

- a. Fresh/Frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo, which have not undergone any treatment other than cold treatment to ensure preservation, are eligible (amenable) for export to the European Union (EU) under the requirements established for non-member countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from the FSIS Technical Service Center (402) 221-7479. This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

b. Definitions

- (1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.
- (2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.
- (3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

2. French Requirements

a. Poultry

- (1) Poultry livers are eligible for export to France. Any additional poultry offal is eligible provided the importer has a derogation allowing entry. This derogation may be obtained from the French Veterinary officials.
- (2) Poultry by-products, intended for the manufacture of pharmaceutical or technical products may be imported into France under special authorization (derogation).

b. Wild Game Meat which has not been preserved

- c. Sheep bile for industrial purposes is eligible to France. If concentrated, it must not contain more than 25 percent humidity and have no foul odor.
- d. Equine blood serum for pharmaceutical use is eligible for export to France.
- e. Casings are eligible for to France.

- f. Airline meals containing meat may be eligible. The importer (caterer) must apply for exemption to the French Veterinary Service.
- g. Beef extract is eligible for export to France, provided that the beef bones utilized in the preparation of this concentrated extract originate from EC approved slaughterhouses and are processed in EC member-state approved processing plants.

B. Ineligible Products

1. EU Restrictions - Meat from certain animals (boars and cryptorchid pigs, animals with cysticercosis, or with any form of tuberculosis) may not be exported to the EU.
2. French Restrictions
 - a. Horse meat imported from other countries into the USA and handled in official USDA plants is not eligible for export to France as USA product.
 - b. With the exception of livers (and other exempted offal), the shipment of poultry is prohibited from countries in which the use of arsenicals, antimonials, and estrogens in poultry production is not prohibited by law.

FACILITY REQUIREMENTS

Processing establishments must meet the following requirements and be approved to produce eligible product for export to France:

1. Facilities and Equipment
 - a. Floors must be laid in such a way as to facilitate drainage and to avoid pooling of water.
 - b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.
 - c. Walls must be smooth, durable, impermeable, light-colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.
 - d. Walls and tight-fitting doors are required to separate: (1)edible and inedible areas, (2)raw and cooked product areas, (3)cut up and packaging areas, (4)processing and loading areas, and (5)welfare and toilet areas.
 - e. The wall/floor junctions must be easily cleanable.
 - f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.
 - g. Facilities are required for protection of meat from weather conditions during loading and unloading.
 - h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.
 - I. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Shower facilities for each sex must also be provided. Separate dining facilities must be provided to discourage eating in locker rooms.
 - j. Toilet rooms must not open directly into work rooms.

- k. An adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.
- l. An adequate number of sanitizers, with water temperature not less than 180°F, must be conveniently located where hand tools are used.
- m. Product containers must not be stored directly on floor surfaces.
- n. Spice rooms should be equipped with a locking device.
- o. There should be a separate room for equipment cleanup and storage.
- p. Plant management is responsible for controlling employees and visitors entering and exiting plant premises, e.g., by means of a perimeter fence.

2. Processing Rooms

During further processing, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6° F (+7° C), the internal temperature of the poultry meat must not exceed 39.2° F (+4° C) and the temperature of offal must not exceed 37.4° F (+3° C). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53.6° F (+12° C).

PROCESSING REQUIREMENTS

A. Definitions

- 1. Processed meat and poultry is any meat or poultry product other than fresh/frozen meat and poultry.
- 2. Fresh/frozen meat and poultry includes product that has been subjected only to cutting and refrigeration.

B. Unscalded Stomachs - The stomachs must:

- a. originate from U.S. inspected and passed carcasses processed in an EU approved plant, and
- b. be washed and handled as regularly prepared tripe, except for scalding.

LABELING REQUIREMENTS

A. EC Health Marks should be applied to both red meat and poultry products destined for France.

- 1. The Health Mark must be an oval mark applied to labels, packaging materials, and carcass product, at least 6.5 cm wide by 4.5 cm high, and must bear the following information:
 - a. on the upper part, the name of the consigning country in capitals – USA,
 - b. in the center, the establishment number, for example, the number 38, and
 - c. the letters must be at least 0.8 cm high and the figures at least 1 cm high.
- 2. Labels that contain the official oval Health Mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
- 3. Labels must be applied to packaging in such a manner that the official oval Health Mark on the labeling is destroyed when the package is opened.

B. Additional French Requirements

- 1. Shipping containers. must bear all mandatory labeling information. Freezing dates must be

shown on outside labels. All individual containers placed within a shipping container must be fully labeled.

- a. Freezing dates must be:
 - (1) stamped on outside labels, and
 - (2) followed by "C" if the product has been frozen once, or by "T" if the product has been thawed and refrozen.
2. Unscalded beef stomachs - Shipping Containers must be prominently marked: *"Unscalded Beef Stomachs For Export To France Only."*
3. Horse intestines - Horse intestines, stripped free of contents without the use of water for rinsing and packed in salt, may be exported to France. Cartons should be marked "Horse Intestines - For Export to France."
4. Marking horse meat that has been examined for trichinae
 - a. Marking instruments - Product must be marked by one of the following methods:
 - (1) Ink or hot brand - The mark of the brand must be round with a diameter of 2.5 cm. The mark must contain the following information in legible characters:
 - (a) toward the center, the capital letter "T" with crossbar and upright bar each 1 cm long and 0.2 cm wide, and
 - (b) under the letter "T," the following set of initials: USA. The letters must be 0.4 cm high.
 - (2) Round tags - The tag, to be affixed to each piece of meat, to each carcass, or inserted with product in vacuum bags, must be made of strong material, meet all hygienic requirements, and not be reused. The following information must appear on the tag:
 - (a) toward the center, the capital letter T, and
 - (b) under the letter T, the initials: USA. The letters must be 0.2 cm high.
 - b. Control of brands and tags - Marking of the product must be carried out under the responsibility of the official veterinarian, whereby:
 - (1) brands are to be given out only to designated branding personnel, only at the time of marking, and only for the length of time required for this purpose, and
 - (2) tags are to be given out only to designated tagging personnel, only at time of use, and in the required number.
 - c. Marking of Product
 - (1) Carcasses must be marked on the insides of the thighs.
 - (2) Cuts obtained from carcasses examined and cut up in the slaughter plant or from properly marked carcasses in cut-up plants must be marked.
 - d. Packaging - The label on the package must have a legible mark identical to the brand mark described in A 1. of this section.
5. Retail packages - All canned or frozen meat or meat food products in containers, to be sold at retail or institutional levels, shall be marked with the date or code date of packing. Date marking of packages or cans may either be in figures or in code. If shown in code, such code must be given to French Ministry of Agriculture by exporter or his agent. Code information should be directed to: Service de La Reprission des Fraudes, Ministere de L'Agriculture, Paris, France.

Frozen product, meat, or edible by-product imported in large packages (bulk), is not covered by this rule.

6. Bulk and Consumer-size packages - All consumer-size prepackaged meat and poultry products must bear labels printed in French (bilingual labels are acceptable), indicating the net quantity in metric units and the optimal date of utilization in addition to the other label features required by U.S. regulations. Labels must also include:

- a. name of product including the physical state of the product, e.g., frozen pork livers,
- b. net quantity in metric units,
- c. full name and address of producer, packager, or EU-recognized importer,
- d. country of origin,
- e. list of ingredients, if applicable,
- f. lot identification, if applicable,
- g. slaughter or freezing date for fresh/frozen product; production date for processed product,
- h. optimal date of utilization or expiration date, as applicable, and
- i. storage instructions including a recommended storage temperature, e.g., "*Keep frozen. Store at ___°C or less.*"

7. Consumer-size packages - When applicable, the following information should be shown in addition to the other requirements of this section:

- a. directions for use, and/or
- b. directions for special storage.

8. Marking of dates

a. General date format - Dates must be:

- (1) uncoded,
- (2) in the following sequence: day, month, year, and
- (3) written with the month spelled out or abbreviated to three letters.

b. Date format/stability - Use the following format for food products with a stability of:

- (1) less than 3 months: Day/Month;
- (2) between 3 and 18 months: Month/Year;
- (3) more than 18 months: Year.

c. The optimal date of utilization - Some examples in which the optimal date of utilization may be applied are: "To be consumed preferably before (month and year)," or "Date of manufacture or date of freezing (month spelled out, day and year) followed by the length of optimal utilization." The French have recommended a period of 18 months for meat products and frozen offal.

The following terms are to be specified in French for use with product which is stable:

- (1) less than 3 months: "*A consommer de preference avant (Day/Month)*" (*To be consumed preferably before (Day/Month)*),
- (2) between 3 and 18 months: Month/Year. "*A consommer de preference avant fin (Month/Year)*." (*To be consumed preferably before the end of (Month/Year)*), or
- (3) more than 18 months: "*A consommer de preference avant fin (Year)*." (*To be consumed preferably before the end of (Year)*).

d. The expiration date. - The following products must bear an expiration date:

- (1) those products perishable within a 6 week period, and

- (2) those products containing regulated materials for which an expiration date has been set. Fresh/frozen meats or poultry are not included in this group.
9. Production date - The production date may be the date of production or the date of packaging. The date may be indicated in one of the following ways:
- day/month/year,
 - a group of 4 or 5 numbers indicating the last number or the last 2 numbers of the year and 3 numbers from 001 to 366 indicating the day of production in the year, or
 - code dates may be used on certain retail products such as canned goods. Code information:
 - must be provided to the French Ministry of Agriculture prior to any sales of product in France,
 - should be directed to: la Direction de la Consommation et de la Repression des Fraudes, 13, rue Saint-Georges, 75436 PARIS CEDEX 09, and
 - Frozen products are not eligible to bear coded dates.
10. French officials accept a seller/importer contract arrangement permitting net weight printing at the production plant or in France.

DOCUMENTATION REQUIREMENTS

A. EC Requirements - Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Community."

B. French Requirements for Meat and Poultry Products.

- Freezing dates must be shown on FSIS Form 9205-4 (MP Form 81). If the freezing dates vary, enter the first and last dates. The month may be spelled out or abbreviated, but it must not be shown numerically.
- Signature on certificates. - All required forms and supplementary statements must be dated and signed by a veterinarian. Name and degree (DVM or equivalent) must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.
- Meat Products – For all edible and inedible meat products including offals, meat preparations, meat extracts, meat powders and tallow intended for export to France for use in food or animal feed that originate in whole or in part from bovine, ovine, or caprine species, an [SRM Letterhead Certificate](#) must be provided in addition to the following documentation: (Contact FSIS Technical Service Center for further information (402) 221-7400).
 - Frozen red meat and red meat by-products (Products amenable to TCD). In addition to the certificates required by the EC (FSIS form 9060-5, 9180-1 and 9180-2), obtain FSIS Form 9205-4 (MP Form 81), "Certificate Which Must Accompany Imported Frozen Meats, Offal, Poultry, Animal Products of Animal Origin."
 - Processed meat product. Obtain the following forms:
 - FSIS 9060-5 - Export Certificate of Wholesomeness.
 - MP-412-12 - Health Certificate for Meat Products Intended for Consignment to a Member State of the European Economic Community. Use MP Form 412-12 to certify processed meats, including edible fats. Duplicate labels are not required for packaged and labeled product certified with this

form.

(3) Preprinted, bilingual FSIS Letterhead Certificate: Annex D, Health Certificate pertaining to meat- based products for import into France.

c. Pork or products with pork - The following statement must appear on FSIS Form 9180-2, - Public Health Certificate - EU (for fresh/frozen pork) or MP form 412-12, Health Certificate for Meat Products Intended for Consignment to a Member State of the European Economic Community (for processed products containing pork):

(1) *"This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease. Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux élevés dans une zone en quarantaine pour peste porcine ou maladie vésiculeuse de porc."* The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

(2) For fresh/frozen and uncooked pork and uncooked products containing pork muscle tissue, the following statement is also required:

"This product has been treated for the destruction of trichinae by freezing under USDA control for (number of) days at (___°C)."

Freezing dates for such pork must also be shown on shipping carton labels and on FSIS Form 9205-4, as required for all frozen meat/by-products.

4. Wild game meat - FSIS Form 9060-5, and a preprinted bilingual FSIS letterhead certificate for export of wild game meat to France (may be obtained from the FSIS Technical Service Center (402) 2217400.

5. Equine Certification Requirements

a. The French Veterinary Service requires that fresh/frozen horse meat and horse meat by-products destined for export to France be certified that the product has been examined for the presence of trichinae or that it has been subjected to cold treatment to destroy trichinae.

b. Obtain the following forms for export of horsemeat to France:

(1) FSIS Form 9060-10 (MP Form 414-3),

(2) FSIS Form 9180-1 (MP Form 150), and

(a) Answer all information requests on the form in the spaces provided. Do not leave any spaces blank.

(b) In all cases, the "approved cutting plant" space in Block II must be filled in. Use the address of the slaughter plant if all work and freezing procedures are done at the slaughter plant.

(3) FSIS Form 9180-2,

(a) Answer all information requests on the form in the spaces provided. Do not leave any spaces blank

(b) In all cases, the "approved cutting plant:" and "approved cold storage warehouse:" spaces in Block II must be filled in. Use the address of the slaughter plant if all work and freezing procedures are done at the slaughter plant.

(4) Obtain FSIS Form 9205-4 (MP Form 81) for frozen product only.

(5) Trichinae certification, as applicable:

(a) obtain FSIS Form 9205-1. "Certificate Relative to a Test of Trichinae in Horse Meat" for product that has been examined for trichinae, or

(b) obtain FSIS Form 9205-2 - Certificate Relative to the Cold Treatment of Horse Meat for product that has been subjected to cold treatment for trichinae.

c. Horse intestines – obtain applicable form:

(1) obtain FSIS form 9060-7--Animal Casing Export Certificate for Countries Requiring Ante-mortem, Post-mortem, and Fit for Human Food Statements, or

(2) Obtain FSIS Form 9205-8 (1/91)--Certificate Pertaining to Salted or Dried Tripe, Bladders or Entrails Destined for Import into France.

6. Poultry Products

a. Obtain FSIS Form 9060-5, FSIS Form 9205-4 (MP Form 81), FSIS Form 9205-3 (MP Form 82), and FSIS Form 9180-6.

(1) The freezing date (month/year), the name, address, and establishment number of the cold storage warehouse must be typed in the "Remarks" section of FSIS form 9060-5.

(2) The name of the ship by which the product is transported should be shown on FSIS Form 9060-5 and FSIS Form 9205-3 (under "Remarks").

(3) Obtain the following preprinted bilingual FSIS letterhead certificate for export of poultry offal to France from FSIS Technical Service Center (402) 2217400: "Annex C, The Certificate Relative to Fresh Poultry Offal Exported to France (4/94)."

7. Calf stomachs for rennet - Obtain FSIS Form 9060-9 (MP Form 415-3) with the following additional certification on the reverse:

"The product was (a) derived from calves showing no pathological changes at time of slaughter in a federally inspected abattoir, and (b) handled, prepared, and shipped following every normal rule of hygiene."

8. Casings. Obtain FSIS Form 9180-7 (4/97)--Animal Health Certificate for Casings Intended for Dispatch to the European Community.

C. Pharmaceutical (and Industrial) Requirements

1. Obtain FSIS Form 9060-5 for edible product or use FSIS 9060-9 for inedible product.

2. Red meat - Obtain FSIS form 9180-5--Animal Health Certificate for Raw Material Intended for Consignment to Denmark, France, and the Netherlands for Pharmaceutical Processing.

3. Poultry - Obtain the following preprinted bilingual FSIS letterhead certificate for export of poultry by-products from the FSIS Technical Service Center (402) 2217400: "Sanitary Certificate Pertaining to Import into France of Poultry Raw Materials Destined to the Manufacture of Animal Feeds and Pharmaceutical or Technical Products."

4. The statement *"For Pharmaceutical Use Only"* should be typed in the "Remarks" section of the 9060-5 and on the shipping cartons, as well.

5. Sheep bile

- a. Must be accompanied by FSIS Form 9060-9 and FSIS Form 9180-5. The following statement must be typed on the certificate:
"The bile has been heated to 70°C for one hour."
 - b. Concentrated sheep bile for industrial purposes does not require a sanitary certificate but will be inspected at the port of entry by the French Veterinary Service.
6. Equine blood serum for pharmaceutical use must either be shipped directly to a French pharmaceutical establishment that is eligible to handle this product or to a cold storage facility that is associated with the pharmaceutical establishment. This company must be identified on the certificates accompanying the shipment.

D. Inedible/Edible Product for Animal Food

1. Edible product.

- a. Such product must meet all the requirements of edible product except those for carton marking and certification. Cartons must bear all required features including the inspection legend, and must be marked *"Use Restricted to Animal Food - For Export to France."*
- b. Obtain FSIS Form 9205-5 (03/07/2000) along with the appropriate export certificate (FSIS Form 9060-5). Only those plants in France which are authorized by French officials may receive meat and offal intended for pet food. The name, address and establishment number must be shown on FSIS Form 9205-5.*
- c. Certificates must also be marked *"Use Restricted to Animal Food"* and must be signed by an MPI veterinarian.
- d. Other French requirements will not apply to this product.
- e. List of Plants in France Authorized to Receive Edible Meat and Offal for Pet Food:

Name	Address	Approval No.
Nestle	France S.A., a Graces	22 067 05
Spillers Petfoods	France S.A., a Quimperle	29 233 70
Royal Canin	a Aimargues	30 006 04
Spillers Petfoods	France S.A., a Veauche	42 323 01
Unisabi	a Saint Denis de l'Hotel	45 273 02
Spillers Food	a Bon-Encontre	47 032 05
Villeneuve Petfood	a Villeneuve sur Lot	47 323 10
Conserverie Morbihannaise	a Lanvenegen	56 105 01
S.P.I. Petfood	a Pleucadeuc	56 159 04
S.P.I. Petfood	a Serent	56 244 02
Royal Canin	aux Rues des Vignes	59 517 01
Continental-Nutrition	a Boulogne sur Mer	62 160 50
Unisabi	a Emolsheim sur Bruche	67 128 01
Nestle	France S.A., a Aubigny	80 036 01
S.N.A.C.	a Boisseuil-Feytat	87 019 01

2. Inedible product - For export of inedible product for animal food , issue FSIS Form 9060-9, along with FSIS Form 9205-5 (03/07/2000).*

E. Ship Stores.

1. Product must be destined for a Customs bonded storage point.
2. Obtain FSIS for 9060-5 (or FSIS form 9060-10 for Equine products) with the following statement in the "Remarks" section: *"Product Consigned to Ship Stores."*

HANDLING/STORAGE REQUIREMENTS

A. French requirements for wrapping and packaging

1. Receiving and storing of wrapping and packaging materials.
 - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition upon arrival at the establishment.
 - b. Storage rooms for packaging materials must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.
 - c. Packaging materials must not be stored on the floor.
2. Assembling and transferring of boxes.
 - a. Boxes must be assembled in a separate room and be transferred into the production room under hygienic conditions and must be used progressively.
 - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
3. Packaging the product
 - a. Packaging should be done in a separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is ensured.
 - b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.
 - c. The re-use of shipping containers is prohibited.
 - d. The meat must be placed in the storage room immediately after packagings.
4. Storage of bulk product - Bulk product may be stored, trichinae-treated, and packed in a cold storage facility operating under Identification Service. FSIS Form 9180-2 must show name, address, and establishment number of the producing plant; and name, address, and establishment number of the cold storage facility.
5. Cuts, packages - When boneless or bone-in cuts weighing less than 6 1/2 pounds are wrapped or packaged, the wrapping or package should show:
 - a. name, location, and license number (inspection legend) of preparing plant,
 - b. species and name of the cut,
 - c. net weight, and
 - d. packaging date.Individual packages or cuts must be in containers showing the above labeling features.

B. French requirements for freezing

1. Meats must be frozen and stored at temperatures no higher than -10°C ($+14^{\circ}\text{F}$). Meat by-products must be frozen and stored at temperatures no higher than -12°C ($+10.4^{\circ}\text{F}$).
2. Poultry products must be frozen and stored at -12°C ($+10.4^{\circ}\text{F}$) or below.

OTHER REQUIREMENTS

A. Staff Hygiene and Dress

1. Workers must wear recognizable protective clothing and water-resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

Test	Sample Size	Temp.	Maximum Conc.
Total coliforms	100 ml	37° C	Membrane filter - 0 or MPN < 1
Fecal coliforms	100 ml	37° C	Membrane filter - 0 or MPN < 1
Fecal strep	100 ml	37 C	Membrane filter - 0 or MPN < 1
Sulphite-reducing Clostridia	20 ml	37° C	MPN < 1
Total Plate Count	1 ml	37° C	Guide level - 10
	1 ml	22° C	Guide level - 100

2. Subsequent water testing

a. Frequency – Water must be tested:

- (1) annually, if municipal source of water and no intermediate storage in the plant, or
- (2) Monthly, if private source of water or intermediate storage is used

b. Two examinations are required:

- (1) total plate count at 37° C and 22° C incubated for a minimum of 72 hours, and
- (2) and total coliform at 37° C incubated for a minimum of 48 hours.

3. Sampling

- a. Samples must be taken from randomly selected water taps within the establishments.
- b. A diagram of tap locations and log of which taps have been sampled should also be maintained.

4. Test results - If test results are not within the required parameters, immediate retesting must be done. Contact FSIS Technical Service Center (402) 2217400 for retest information.

5. Chlorination testing - A daily chlorination test is required if private water is used and if chlorination is required for potability.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Plants desiring to export processed products to France must meet the requirements listed here and must submit FSIS Form 9080-3 to the Import/Export Division of FSIS Technical Service Center (402) 221-7400. The TSC will notify the French authorities of the intent to export and a list of exporters will be maintained by this office.
2. Poultry livers and gizzards exported to France must be produced in an establishment on the EU-approved poultry plant list.
3. Wild game meat Plants desiring to export wild game meat to France must meet the requirements listed herein and FSIS Form 9080-3 to the Import/Export Division of FSIS Technical Service Center (402) 221-7400. The TSC will nominate qualifying plants to the French authorities. An approved plant list of exporters will be maintained by this office.
4. Casings exported to France must originate from an EU-approved casings facility.
5. Products to be exported to France intended for pharmaceutical use may originate from any federally inspected establishment.
6. Product samples not for sale: It may be possible to obtain derogation for an initial shipment of product to France. Importers should contact:
Dr. Jacques Olry
Chef du Service Vétérinaire d'Hygiène Alimentaire
MINISTERE DE L'AGRICULTURE ET DE LA FORET
Direction Générale de l'Alimentation
175, rue du Chevaleret
75646-Paris Adex 13
telephone: 011-33-1-45-84-1313
fax number: 011-33-1-45-86-6567
7. Waiver for airline meals The importer (or caterer) must apply to the French Veterinary Service (Service de Maitrise Sanitaire) for a permit to import meals destined for use on airlines. This written proposal should detail the controls that would prevent restricted U.S. products from entering French commerce. Contact the Import/Export Staff of the TSC for further information.
8. Product destined for ship stores can originate from any U.S. federally inspected facility.

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